

LUNCH MENU

Daily appetizer, soup or salad
included with all main courses

APPETIZERS

TUNA TATAKI

sesame cream, passion fruit, wakame,
avocado puree

19

^{GF} BEEF CARPACCIO

pine nuts, parmesan, pickled onions,
butter mayo

17

GARGANELLI PASTA

Gruyère, truffle Mornay sauce,
braised beef, parmesan au gratin

15

^{GF} SHRIMP

grilled shrimp, maitre d'hotel butter
fennel, pear, watercress, grilled lemon

25

SCALLOP TATAKI

curry, garam masala mayo,
lime, chives, mint

18

BAKED ONION SOUP

veal stock, Newcastle beer,
bacon, Gruyère, croutons

13

FRIED CALAMARI

Jalapeño aioli

15

BURATTA

marinated oyster mushrooms, watercress,
tarragon vinaigrette, steak spice, grilled bread

21

TARTARES

SALMON

roasted jalapeño dressing, smoked sour cream,
crispy onions, coriander, tobiko

15/25

BEEF

capers, red oignons, gherkins, garlic potatoes, rosemary

14/24

TUNA

green onions, granny smith apples,
sesame, ginger

18/28

^{GF} DUCK

orange & pastillia mayo, pumpkin seeds,
orange supreme, tarragon

15/25

bread will be served on request

..... **SALADS**

Ⓞ **MEDITERRANEAN SALAD**
english cucumbers, feta
cherry tomatoes, spicy olives,
lemon & sumac vinaigrette
15

CLASSIC CESAR
romaine lettuce, bacon
parmesan, croutons
15

Ⓞ **VEGE SALAD (FULL SIZE)**
beets, mesclun, toasted pecans,
green apples, cucumber,
chèvre noir, maple vinaigrette
15

..... **MEAT & FISH**

1855 USA BEEF

BEEF SKIRT 9 OZ
avocado, chili & watercress salad, lime, crispy onions
29

Ⓞ **RIB EYE 15 OZ**
tomato salad, anchovies, garlic, horseradish
48

Ⓞ **RIB STEAK 40 OZ for 2**
with 2 sides
82

Ⓞ **HANGER STEAK 9 OZ**
dijon caramel carrots, bone marrow & scotch butter
29

Ⓞ **FILET MIGNON 8 OZ**
mushroom sauce, spice rub, bone marrow
45

AAA CANADIAN BEEF DRY AGED 35 DAYS

Ⓞ **NEW YORK STRIP 14 OZ**
48

Ⓞ **TOMAHAWK RIB STEAK 40 OZ for 2**
with 2 sides
98

BEEF SHORT RIBS
braised, espresso butter, watercress
& pickled onion salad
31

BURGER 1855
beef 1855, Grinder ketchup, bacon,
pickle, aged cheddar, dijon/mayo, garnish
19

Ⓞ **1/2 FRIED CORNISH HEN**
apricot and chipotle glazed
beet, pickled fennel & sunflower shoot salad
22

TANDOORI HALIBUT
quinoa tabbouleh, cherry tomatoes and cucumbers
ginger yogurt, beets, fried wonton
35

SALMON FILLET
pan seared, ketchup vinaigrette,
apple, pickled celeri & arugula salad
25

Ⓞ **SCALLOPS**
butternut squash puree, calabrese chips, sunflower seeds,
sunflower shoots & celery salad, lime vinaigrette
34

SERVED WITH ONE SIDE DISH

..... **SIDE-DISHES**

GREEN SALAD
ginger vinaigrette
7

Ⓞ **POTATOES "ALIGOT"**
mashed, cream, aged cheddar
10

CREAMED SPINACH
Gruyère, truffle Mornay sauce
10

SEASONAL VEGETABLES
10

Ⓞ **BAKED POTATO**
bacon, smoked sour cream,
scallions, cheddar
10

Ⓞ **MUSHROOMS**
10

Ⓞ **SWEET POTATOES FRIES
& MAYO**
9

Ⓞ **FRENCH FRIES
& MAYO**
6

Ⓞ **RAPINI WITH GARLIC
& LEMON**
10